

SWEET CORN FRITTERS

ROCK SHRIMP ÉTOUFFÉE + HOT HONEY
+ PARMESAN 20

GRILLED OCTOPUS

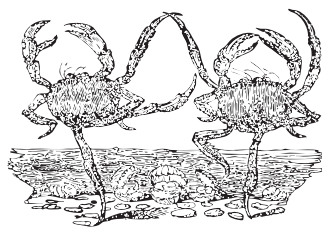
ROMESCO + JIMMY NARDELLO + POTATO
+ SALSA VERDE 28

JUMBO LUMP CRABCAKE

SAUCE GRIBICHE + HERB SALAD 25

CHICKEN LIVER PATE

CROSTINI + PICKLED PINEAPPLE MOSTARDA 13



PEL MUSSELS

MERGUEZ SAUSAGE + TOMATO FUMET
+ ORANGE PEEL 26

WHOLE ROASTED CAULIFLOWER
WHIPPED FETA + CHICKPEA + POMEGRANATE 15

HOUSE MADE POTATO ROLLS
SEA SALT BUTTER 6 ADD LOBSTER SALAD 23

MAINE LOBSTER RAVIOLI
CHARRED CORN + FUMET BUTTER
+ TRUFFLE PEARLS 26

TO SHARE



SOUP & SALAD

CLAM & CORN CHOWDER

JAMON SERRANO + PEDRO XIMÉNEZ 10/22

BIBB SALAD

TOMATO + CUCUMBER + RADISH + VINAIGRETTE 11

BABY GEM & CHICORY CAESAR

TOASTED GARLIC CRUMB + AGED PARMESAN 16

BURRATA & PROSCIUTTO

BREAD BANDITS SOURDOUGH + ROMA TOMATO
+ SAN MARZANO VINAIGRETTE 19

- SALAD ADDITIONS -

FAROE ISLAND SALMON 24 SHRIMP 21 CHICKEN 17
SKIRT STEAK 25 CRABCAKE 20

OAK GRILLED

PRIME CUTS

SERVED WITH: CHIMICHURRI + SMASHED POTATO
+ CRÈME FRAÎCHE

14OZ RIBEYE 65

8OZ SKIRT 44

6OZ FILET 56

ADD 8OZ LOBSTER TAIL
42

RAW BAR

TONIGHTS OYSTERS

HALF DOZ 23 DOZ 45 EIGHTEEN 65

DUO OF SHOOTERS

BLOODY MARY GRANITA 15

SMOKED FISH DIP

HOT SAUCE GELEE + PICKLED
ONION + FRIED SALTINE 16

BLUEFIN TUNA TARTARE

YUZU EDAMAME + CUKE +
GOCHUJANG SOY 26

CRAB & AVOCADO

WASABI PONZU + RICE CRACKER 29

FANCY SHRIMP COCKTAIL

HORSERADISH COCKTAIL
PINK SAUCE + LEMON 21

SANDWICHES

GRILLED CHICKEN CIABATTA

AVOCADO + BASIL AIOLI + ARUGULA
+ RED ONION + SMOKED BACON
+ BIBB SALAD 21

VERONICA BURGER

WAYGU BEEF + SHIITAKE MUSHROOM
+ GRUYERE + GARLIC AIOLI +
EVERYTHING BUN + FRIES 26

BLACKENED MAHI BLT

SMOKED BACON + TOMATO JAM
+ HORSERADISH + VERONICA FRIES 26

SIDES

VERONICA FRIES

HAND CUT + MALT VINEGAR AIOLI 10

CRISPY BRUSSELS SPROUTS

MISO-HONEY + CASHEW 12

WILD MUSHROOMS

CIPOLLINI ONIONS + GARLIC BUTTER
+ BLACK TRUFFLE 15

CHARGRILLED ASPARAGUS

TARRAGON SALSA VERDE 14

TRUFFLE MAC & CHEESE

FONTINA + HERB GREMOLATA 16

SPECIALTIES

REDFISH

BLUE CRAB + CHILI LEMON BUTTER
+ HERB SALAD 48

FAROE ISLAND SALMON

ROASTED BRUSSELS + RAISIN + CAPER
+ CAULIFLOWER FONDUE 42

BELL & EVAN'S CHICKEN PARMIGIANA

BUFFALO MOZZARELLA + SPICY RIGATONI
35

LOBSTER SPAGHETTINI

SHRIMP + MKT FISH + CEDAR KEY CLAMS
GARLIC FENNEL BUTTER 39

BLACK GROUPE

BRAISED BOK CHOY + CRISPY POTATO
+ CAVIAR BEURRE BLANC 49



FRUITS DE MER

GRANDE PLATEAU

18 OYSTERS + SHRIMP COCKTAIL
+ CRAB & AVOCADO + LOBSTER SALAD
+ SMOKED FISH DIP
+ TUNA SASHIMI 185

PETITE PLATEAU

18 OYSTERS + SMOKED FISH DIP
+ SHRIMP COCKTAIL 98

KALUGA MALOSSOL CAVIAR 30 GM

FINE HERB CRÈME FRAÎCHE
+ TRUFFLE CHIPS 95

SUPPLEMENT

2 OZ ICY POUR OF
JCB CAVIAR INFUSED VODKA +29

LOBSTER TAIL

8 OZ ROASTED - GARLIC BUTTER + LEMON 44

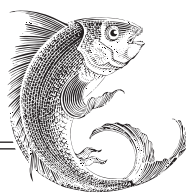
WHOLE FISH

THAI CRISPY SNAPPER

PICKLED MANGO + NAUC CHAM + BUTTER LEAF MKT

WOOD GRILLED BRANZINO

HUMMUS + LAVASH + GREEK SALAD MKT



MANAGING PARTNER TRACEY M. CLAYTON

PRICES SUBJECT TO CHANGE

Consuming raw or undercooked shellfish, fin-fish, meat or eggs
creates a higher risk of food-borne illness.

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